

The Cuisinart logo is centered within a dark navy blue square. The word "Cuisinart" is written in a bold, white, sans-serif font, with a registered trademark symbol (®) to the upper right of the final letter.

Cuisinart®

Ice Cream Professional

ICE50BCU



Congratulations on your purchase of the Cuisinart Ice Cream Professional.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment so that cooks at home as well as professional chefs have the tools to express their creativity.

All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day. That is why they have come to be regarded as the defining machines in their field by chefs across the world.

Whatever you cook, cook it better with Cuisinart.



Contents

Product Description 5

Safety Cautions 6

Instructions for Use 8

A Assembling the Ice Cream Professional 8

B Dismantling the Ice Cream Professional 9

C Making Frozen Desserts and Drinks 9

D Hints and Tips 10

Cleaning & Maintenance 11

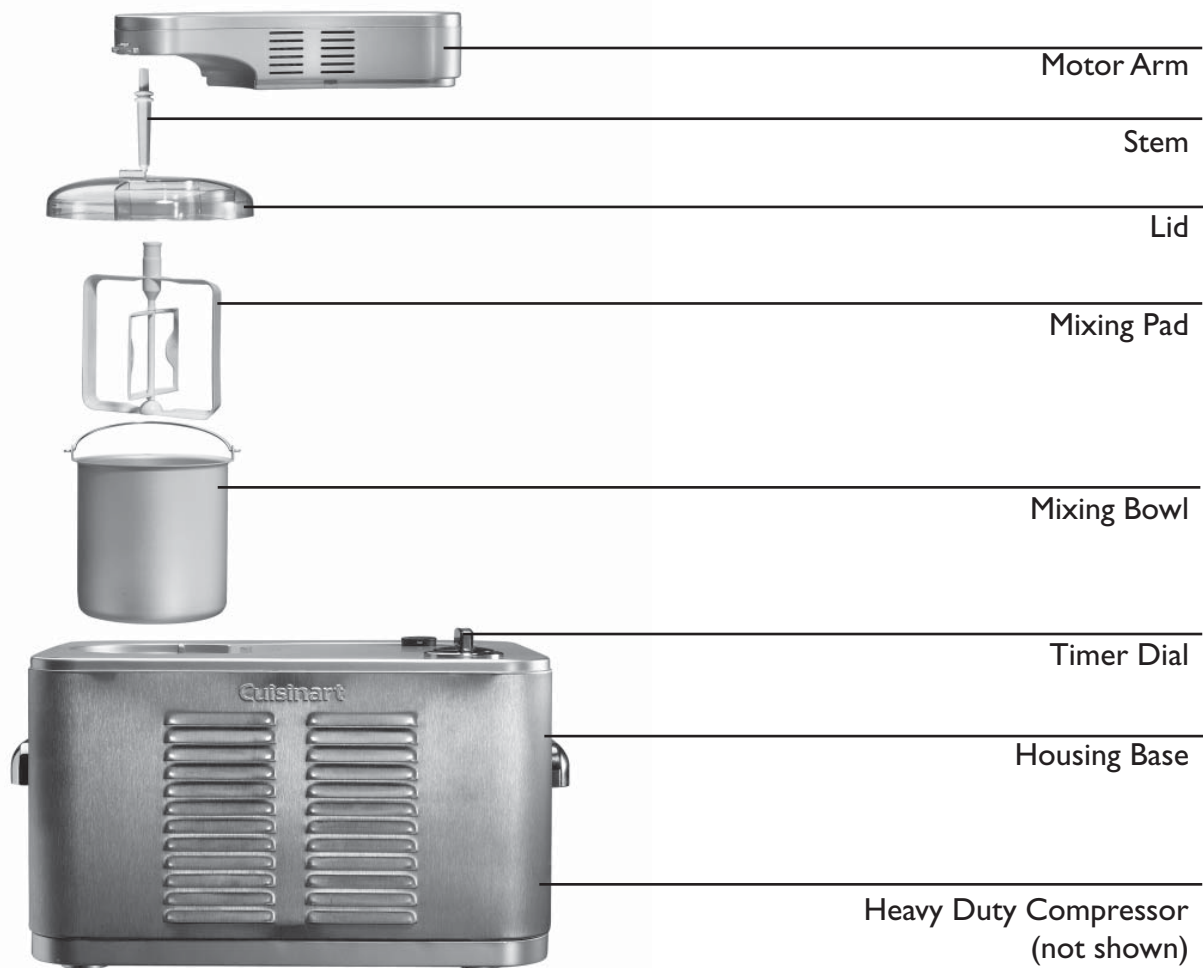
Guarantee 12

UK Wiring Instructions 13

UK After Sales Service 14

Recipes 15

Product Description






Carefully read all the instructions thoroughly before using the appliance and keep in a safe place for future reference

Safety Cautions

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

- Do not immerse the base in water, any other liquid or in a dishwasher.
- To clean base, disconnect from the mains, clean using a damp cloth. Allow to dry thoroughly before re-use.
- Always disconnect the appliance immediately after use.
- Always unplug from the mains when not in use and before cleaning.
- Never disconnect the plug by pulling on the mains lead.
- Always ensure that your hands are dry before removing the plug from the mains socket.
- Avoid contact with moving parts. Keep hands, hair, clothing and spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
- Never use a scourer to clean appliance. Wipe with a warm moist cloth.
- Do not allow the lead to overhang the edge of the table or work surface.
- This appliance should not be used by adults or children whose lack of experience, product knowledge or disability might cause a hazard, unless they have been correctly instructed and are adequately supervised.
- Children should always be supervised to ensure that they do not play with this product.
- Do not use this appliance if the lead is damaged. In the event of damage the lead must be replaced by a special lead available from the manufacturer or its service agent. (See "UK After Sales Service" section).

- Do not use the appliance if it has fallen or shows signs of damage. Discontinue use immediately. (See “UK After Sales Service” section).
- No repair can be carried out by the user. Return the appliance to “Cuisinart Service Centre” for inspection and repair or replacement. (See ‘UK After Sales Service” section).
- Use this appliance only as described within these instructions for use. Retain these for future reference.
- For indoor use only.
- For domestic use only.
- The appliance should remain upright at all times. If the appliance is turned on its side or upside down, you will need to put it in an upright position and wait 24 hours before using.
- This appliance complies with the basic requirements of Directives 04/108/EEC (Electromagnetic Compatibility) and 06/95/EEC (Safety of domestic electrical appliances) amended by Directive 93/68/EEC (CE Marking).
- Do not use any attachments other than those recommended or sold by Cuisinart.
- **WARNING:** A cut off plug inserted into a 13 amp outlet is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
- **WARNING:** Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.
- The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

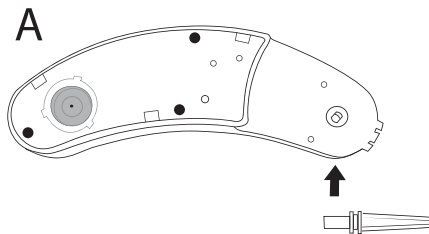
Instructions for Use

Before first use, clean the lid, mixing bowl and mixing paddle in warm soapy water.

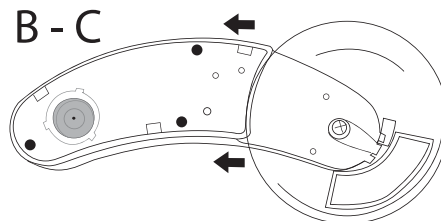
N.B. Do not clean any of the part with abrasive cleaners, hard implements or in the dishwasher.

A Assembling the Ice Cream Professional

- Take the motor arm and place smooth side face down on a flat surface so that the holes are visible on top.
- Align the flat end of the stem with the cut out in the motor arm, and push into position.



- Place the domed side of the lid face down over the top of the stem until resting on the motor arm with the opening. Align the plastic ridge on the top of the lid with the bracket on the edge of the motor arm. Push the lid back until locked into place. This will secure the lid to the motor arm.



- Align the mixing paddle with the top of the stem and push into place.

N.B. There should be a 1 cm gap between the bottom of the paddle and the bottom of the stem.

- Place the mixing bowl into the housing base. Turn the motor arm over and attach to the top of the base with the mixing paddle in the mixing bowl.

B Dismantling the Ice Cream Professional

- Carefully lift out the motor arm and lid from the top of the unit by lifting upwards. Turn over and lay on a flat surface.
- Carefully remove the mixing padding by lifting upwards. Slide the lid away from the motor arm so that the round cut of the lid is directly around the bottom of the stem. Lift lid over and off of the stem.
- Pull the stem out away from the motor arm.
- Finally, carefully lift the mixing bowl out of the housing base.

C Making Frozen Desserts or Drinks

WARNING: This appliance should remain upright at all times. If appliance is turned on its side or upside down, you will need to put in an upright position and wait 24 hours before using.

- Firstly, prepare the ingredients required for your recipe, following the recipes in this instruction book or your own.
- Place the mixing bowl in the housing base.
- Pour the ingredients into the mixing bowl.
- Assemble the mixing arm and fit to the top of the appliance.
- Turn the dial to required time, 35-45 minutes for a soft dessert, 45-60 minutes for a hard dessert. The mixing process will begin. The unit will automatically stop mixing and turn itself off when the set time has elapsed, an audible tone will sound to alert you.

N.B. if the frozen dessert reaches maximum thickness before the set time has elapsed, the unit will stop mixing. If you do not shut off the timer manually it will continue counting down to '0' and will then shut itself off.

D Hints and Tips

- Processing time depends on the recipe, the amount of dessert being made and the temperature of the ingredients being use. All recipes take between 35 and 60 minutes.
- Soft ice cream takes between 35-45 minutes.
- Hard ice cream takes 45-60 minutes.
- Your Ice Cream Professional makes ice cream using fresh natural ingredients, i.e. without the preservatives etc as found in commercial ice creams. Therefore it will not have the same hard consistency, for a firmer consistency, transfer the dessert to an airtight container and store in the freezer for at least 2 hours before serving.
- Add other ingredients e.g. chocolate chips and nuts approximately 5 minutes before the mixing is complete. Once the dessert or drink has begun to thicken, add the ingredients through the lid whilst mixing continues.
- Nuts and other ingredients should be no larger than a chocolate chip.
- You should begin with a maximum of 1 litre of mixture in the Ice Cream Professional.
- Some recipes use precooked ingredients. For best results, the mixture should be chilled overnight before using.
- Prior to freezing, most mixed recipes may be stored in the refrigerator for up to 3 days.
- You may substitute lower fat creams and milk for double cream and whole milk used in many recipes. However, the higher the fat content the richer and creamier the result. Using lower fat substitutes may change the taste, consistency and texture of the dessert. When substituting ingredients, ensure you use the same quantity of the substitute as the original ingredient required.
- You may also substitute artificial sweeteners for sugar. If the recipe is to be precooked, add the sweetener after the heating process is complete (the ingredients have been cooked). Stir the mixture thoroughly to dissolve the sweetener.

- When making sorbet, test the ripeness and sweetness of the fruit before you begin. The freezing process reduces the sweetness of the fruit so that it will not taste as sweet as the recipe mixture. If the fruit tastes tart, add sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe.
- Do not fill the mixing bowl higher than 3cm from the top. Take this into consideration if you wish to add extra ingredients through the lid.
- Well chilled ingredients require shorter mixing times.
- Mixing times suggestions can vary due to ingredients and type of recipe.

Cleaning & Maintenance

- Before first use and after every use, clean each part thoroughly.
- Always unplug the appliance from the mains outlet before cleaning.
- Wash the mixing bowl, mixing paddle and lid in warm soapy water. Dry each part thoroughly. Do not wash any of the parts in the dishwasher.
- Ensure the appliance is stored in an upright position.
- Wipe the housing base with a clean damp cloth, do not use harsh abrasive cleaners or scourers.
- Never submerge the motor base in the water or other liquid, or place in a dishwasher.



Guarantee

- This Cuisinart appliance is guaranteed for domestic consumer use for 5 years.
- The guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repair by unauthorized persons.
- If the appliance does not perform satisfactorily due to defects of material or manufacture, it will be repaired or replaced by the manufacturer (see UK after sales service for details).
- This guarantee is only valid in the United Kingdom (including Northern Ireland, Republic of Ireland, the Channel Islands and the Isle of Man).
- No responsibility will be accepted for any damage caused in transit.
- A charge may be made if goods are returned outside the relevant guarantee period or if the product is returned unnecessarily.
- The manufacturer reserves the right to amend terms and specifications without prior notice.
- This guarantee in no way affects your statutory rights.

UK Wiring Instructions

- Your Cuisinart Ice Cream Professional includes a BS 3 amp moulded (fused) mains plug on the supply cord.
- Should it be necessary at any stage to remove this moulded plug and replace it with a re-wireable BS 3 amp mains plug, the re-wiring should be completed as follows: (NB The moulded plug should be disposed of safely)

Class I (I)

The wires in the mains lead are coloured in accordance with the following code:

GREEN & YELLOW = EARTH
BLUE = NEUTRAL BROWN = LIVE

As the colours of the wire may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured Green & Yellow must be connected to the terminal in the plug which is marked with the letter E or $\frac{1}{\text{E}}$ or coloured green or yellow.
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

With this appliance, if a 3 amp plug is used, a 3 amp fuse should be fitted. If any other type of plug is used, a 10 amp fuse must be fitted, either in the plug or at the distribution board.

The Cuisinart logo is displayed in white text on a dark blue square background.

UK After Sales Service

For further advice on using your Cuisinart Ice Cream Professional and other products in the Cuisinart range, contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to support@cuisinart.co.uk

In Guarantee

Return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre
P.O. Box 506
WIGAN
WNI 9AA

Enclose your name and address, together with proof of purchase and details of the fault. Cuisinart will either repair or replace the product, as appropriate.

Out of Guarantee

Contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to support@cuisinart.co.uk for details of the standard repair or replacement charge. If you wish to proceed with the repair or replacement, return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre
P.O. Box 506
WIGAN
WNI 9AA



Recipes

Basic

Vanilla Ice Cream 16

Chocolate Ice Cream 17

Coffee Ice Cream 18

Mocha Latte Ice Cream 19

Sweet Cinnamon Ice Cream. 20

Speciality

Crème Brûlée Ice Cream 21

Crème Brûlée Crunch. 22

White Chocolate Ice Cream with Macadamia Nuts. 23

Chocolate Truffle Ice Cream 24

Frozen Yoghurts

Vanilla Frozen Yoghurt. 25

Chocolate Frozen Yoghurt. 26

Raspberry Frozen Yoghurt. 27

Quick Peach Frozen Yoghurt 28

Sorbets

Fresh Lemon Sorbet. 29

Cranberry Sorbet 30

Blueberry Sorbet 31

Orange & Mango Sorbet 32

Vanilla Ice Cream

225ml whole milk

175g granulated sugar

450ml double cream

1-2 tsp vanilla extract

- Pour the milk and sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream and vanilla, cover and refrigerate if time allows.
- Once chilled, pour into the mixing bowl. Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft ice cream and 45-60 for hard ice cream, the mixing process will begin.
- When finished an audible tone will sound, ice cream is ready to serve.

Variations:

- Mint chip: omit vanilla and replace with - 1 tsp peppermint extract. Chop 100g milk chocolate into very small pieces and add through the lid during the last 5 minutes of mixing.
- Cookies and Cream: add 150g coarsely chopped cookies e.g. chocolate chip through the lid during the last 5 minutes of mixing.
- Pistachio: add tsp almond extract to the base mixture. Coarsely chop 100g shelled pistachios and add through the lid during the last 5 minutes of mixing.

Chocolate Ice Cream

225ml whole milk

100g granulated sugar

200g milk chocolate, broken into 1cm pieces

450ml double cream

1 tsp vanilla extract

- Heat the milk over a medium heat until just bubbling around the edges.
- Place the sugar and chocolate into a food processor and pulse with the chopping blade until finely chopped.
- Add the hot milk and process well until smooth. Transfer to a medium bowl and allow to cool completely. Cover and refrigerate for 2 hours.
- Once chilled, stir the chocolate mixture and pour into the mixing bowl.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft ice cream and 45-60 for hard ice cream, the mixing process will begin.
- When finished an audible tone will sound, ice cream is ready to serve.

Variations:

- Chocolate Almond: add 1 tsp pure almond extract with the vanilla. Add 100g chopped toasted almonds through the lid during the last 5 minutes of mixing.
- Chocolate Cookie: add 100g-150g chopped cookies through the lid during the last 5 minutes of mixing.

Coffee Ice Cream

225ml whole milk, chilled

175g granulated sugar

1-3 tbsp instant coffee/ espresso, to taste

450ml double cream, well chilled

1 tsp vanilla extract

- Place the milk, sugar and coffee into a medium bowl and whisk until the sugar and coffee have dissolved. Stir in the cream and vanilla and cover and refrigerate until chilled.
- Once chilled, pour the mixture into the mixing bowl.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft ice cream and 45-60 for hard ice cream, the mixing process will begin.
- When finished an audible tone will sound, ice cream is ready to serve.

Mocha Latte Ice Cream

225ml whole milk, well chilled

150g soft brown sugar

2 tbsp instant coffee/ espresso

2 tbsp cocoa powder

450ml double cream, well chilled

1 tsp vanilla extract

- Place the milk, sugar, coffee and cocoa into a medium bowl and whisk until the sugar and coffee have dissolved. Stir in the double cream and vanilla.
- Pour the ingredients into the mixing bowl.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft ice cream and 45-60 for hard ice cream, the mixing process will begin.
- When finished an audible tone will sound, ice cream is ready to serve.

Sweet Cinnamon Ice Cream

225ml whole milk, well chilled

150g soft brown sugar

2 tsp ground cinnamon

450ml double cream, well chilled

1 - tsp vanilla extract

- Place the milk, brown sugar and cinnamon into a medium bowl and whisk together until the sugar has dissolved. Stir in the cream and vanilla, cover and chill.
- Pour the mixture into the mixing bowl.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft ice cream and 45-60 for hard ice cream, the mixing process will begin.
- When finished an audible tone will sound, ice cream is ready to serve.

Crème Brûlée Ice Cream

550ml double cream

280ml whole milk

1 vanilla pod, split lengthways

6 large egg yolks

150g soft light brown sugar

Pinch salt

1 tbsp vanilla extract

- Place the cream, milk and vanilla pod in medium saucepan and bring to the simmer over a medium-low heat. Reduce the heat to low and simmer for 15 minutes.
- Place the egg yolks and brown sugar in a medium bowl and beat until thick and pale brown.
- Add a small amount of the hot mixture to the egg mixture and mix well, then add the egg mixture into the rest of the hot cream mixture and stir. Cook over a medium-low heat, stirring constantly until warmed through, do not allow to boil.
- Strain the custard through a sieve into a medium bowl. Using the back of a knife, scrape out the seeds of the vanilla pod and stir into the custard. Discard the pod.
- Stir in the salt and vanilla extract. Place cling film over the bowl, so that it touches the custard to prevent a skin forming. Chill for at least 8 hours.
- Remove the cling film and pour the chilled mixture into the mixing bowl.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft ice cream and 45-60 for hard ice cream, the mixing process will begin.
- When finished an audible tone will sound, ice cream is ready to serve. Serve sprinkled with Brûlée crunch.

Crème Brulée Crunch

1 tsp unsalted butter, melted
175g granulated sugar
tsp water

- Line a lipped baking tray with foil and grease with the melted butter.
- Place the sugar in a saucepan. Cook over a medium-high heat until the sugar begins to melt, stirring constantly, do not leave unattended.
- Continue to stir for 3-4 minute, until the sugar is melted and coppery in color.
- Remove from the heat and carefully stir in the water, the mixture will bubble slightly.
- Pour directly onto the foil and spread as thinly as possible. Do not touch the sugar mixture with your fingers, it will be extremely hot and will burn.
- Leave to cool for 30 minutes. When cool and hardened, break into shards.
- Store in an airtight container and sprinkle over Crème Brulée just before serving.

White Chocolate Ice Cream with Macadamia Nuts

280ml whole milk
 300ml double cream
 150g granulated sugar
 4 large eggs
 200g white chocolate, chopped
 1 tbsp brandy
 1 tsp vanilla extract
 1 tsp almond extract
 50g milk chocolate, cut into 1 cm chunks
 40g macadamia nuts, toasted and chopped

- Combine the milk and cream in a saucepan and bring to a simmer over a medium-low heat. In a medium bowl, beat the sugar and eggs until thick and pale.
- Pour a small amount on the hot milk into the egg mixture and stir. Then stir the egg mixture back into the milk mixture and cook over a low heat, stirring constantly until warmed through, do not allow to boil.
- Add the white chocolate, and stir in until completely melted. Stir in the brandy, vanilla and almond extract. Remove from the heat, transfer to a bowl, cover and chill for at least 8 hours.
- When completely chilled, pour the mixture into the mixing bowl.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft ice cream and 45-60 for hard ice cream, the mixing process will begin.
- 5 minutes before the end of mixing, add the milk chocolate and Macadamia nuts. And continue to mix for the last 5 minutes.
- When finished an audible tone will sound, ice cream is ready to serve.

Chocolate Truffle Ice Cream

300ml whole milk

340ml double cream

1 vanilla pod

175g granulated sugar

75g cocoa powder

4 large eggs

200g milk chocolate, chopped

1 - tsp vanilla extract

- Place the milk and cream in a medium saucepan and stir over a medium-low heat. With a sharp knife, split the pod in half lengthways, using the blunt side of the knife, scrape out the seeds and stir the seeds and pod into the milk mixture.
- Simmer the milk mixture over a low heat for 30 minutes, then remove the vanilla pod and discard.
- Place the sugar, cocoa and eggs in a medium bowl and whisk until thickened. Pour a little of the cream mixture into the egg mixture and mix thoroughly.
- Add the chocolate and vanilla to the hot cream/milk mixture and stir until completely melted.
- Stir the egg mixture into the hot cream/milk. Cook over a low heat, stirring constantly, until the mixture thickens. Transfer to a bowl, cover and chill for 8 hours or overnight.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft ice cream and 45-60 for hard ice cream, the mixing process will begin.
- When finished an audible tone will sound, ice cream is ready to serve.

Tips: try adding 75g of chopped toasted nuts or 75g chopped dark chocolate to the ice cream 5 minutes before the end of mixing.

Vanilla Frozen Yoghurt

280ml whole milk

175g granulated sugar

575g plain fat free yoghurt

50ml double cream

1 tbsp vanilla extract

- Place the milk and sugar in a medium bowl, whisk together until the sugar is dissolved. Stir in the yoghurt, cream and vanilla extract. Cover and chill for 2-3 hours.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft frozen yoghurt and 45-60 for hard frozen yoghurt, the mixing process will begin.
- When finished an audible tone will sound, frozen yoghurt is ready to serve.

Chocolate Frozen Yoghurt

325ml whole milk

225g milk chocolate, chopped

75g granulated sugar

575g low fat or fat free vanilla yoghurt

- Place the milk, chocolate and sugar in a saucepan and cook over a medium heat, stirring constantly until the chocolate is completely melted and the sugar has dissolved.
- Allow to cool completely, cover and chill for 8 hours.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft frozen yoghurt and 45-60 for hard frozen yoghurt, the mixing process will begin.
- When finished an audible tone will sound, frozen yoghurt is ready to serve.

Raspberry Frozen Yoghurt

400g Raspberries

225g granulated sugar

5 tbsp lime juice

675ml fat free vanilla yoghurt

- Place the raspberries, sugar and lime juice in a medium bowl. Stir to blend. Cover and chill for 2-3 hours.
- Place the raspberry mixture in a blender and blend for 15 to 20 seconds to puree. Strain the mixture using a fine mesh strainer, pressing through the solids to remove all the seeds, discard the seeds.
- Combine the raspberry puree with the yogurt. Stir to blend until smooth.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft frozen yoghurt and 45-60 for hard frozen yoghurt, the mixing process will begin.
- When finished an audible tone will sound, frozen yoghurt is ready to serve.

Peach Frozen Yoghurt

350g canned peach slices in juice

675g low fat vanilla yoghurt

75g granulated sugar

- Drain the peaches and reserve 100ml juice. Place the peaches in a blender and pulse to chop.
- Add the vanilla yoghurt, sugar and reserved peach juice. Process until smooth and the sugar has dissolved. Cover and chill for 2-3 hours.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft frozen yoghurt and 45-60 for hard frozen yoghurt, the mixing process will begin.
- When finished an audible tone will sound, frozen yoghurt is ready to serve.

Lemon Sorbet

450g granulated sugar

450ml water

225ml freshly squeezed lemon juice

1 tbsp lemon zest

- Place the sugar and water in a medium saucepan and bring to the boil. Reduce the heat and simmer without stirring until the sugar dissolves, 3-5 minutes. Cool completely.
- When cool add the lemon juice and zest and stir well. Cover and chill for 2-3 hours.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft sorbet and 45-60 for hard sorbet, the mixing process will begin.
- When finished an audible tone will sound, sorbet is ready to serve.

Cranberry Sorbet

450g fresh cranberries, washed and drained, stems removed and discarded

225ml water

340g granulated sugar

340ml white grape juice

Zest of 1 orange

Pinch of salt

2 tbsp golden syrup

- Place the cranberries, water, sugar, grape juice, orange zest and salt in a saucepan and bring to the boil. Reduce the heat and simmer for 15 minutes, until the berries have popped and the sugar has dissolved.
- Cool for 15 minutes. Drain the cranberries, reserving the cooking liquid and purée.
- Add 225ml of the cooking liquid and press through a fine mesh sieve to remove seeds and pulp. Stir in the remaining cooking liquid and syrup and chill for 6 hours.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft sorbet and 45-60 for hard sorbet, the mixing process will begin.
- When finished an audible tone will sound, sorbet is ready to serve.

Blueberry Sorbet

300g granulated sugar

600ml water

1.1kg fresh or frozen blueberries, defrosted if frozen

3 tbsp lime fresh lime juice

2 tbsp golden syrup

- Place the sugar and water in a saucepan; bring to the boil and simmer, without stirring until the sugar is dissolved. Allow to cool completely.
- Place the blueberries and lime juice in a blender and purée until smooth. Press through a fine sieve to remove seeds. Discard seeds.
- Combine blueberry purée with the cooled sugar syrup and golden syrup. Stir well.
- Refrigerate for 2-8 hours to chill. Pour the chilled mixture into the mixing bowl.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft sorbet and 45-60 for hard sorbet, the mixing process will begin.
- When finished an audible tone will sound, sorbet is ready to serve.

Orange & Mango Sorbet

300g mango cubes

225g granulated sugar

4 tbsp lemon juice

Zest of 1 orange

500ml unsweetened orange juice

- Place the mango, sugar, lemon juice and orange zest in a medium bowl and stir. Leave to stand for 1 hour.
- Stir well and purée in a blender.
- Stir in the orange juice, cover and refrigerate for at least 1 hour.
- Pour the mixture into the mixing bowl.
- Attach the motor arm to the housing with the mixing paddle and lid in correct position. Set the timer to 35-45 minutes for soft sorbet and 45-60 for hard sorbet, the mixing process will begin.
- When finished an audible tone will sound, sorbet is ready to serve.

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